



## The Restaurant at Patowmack Farm Lovettsville, Virginia

**Virginia Green** is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

### The Restaurant at Patowmack Farm

"Excite your palate and nourish our soul by experiencing every season's rich bounty. Our a la carte and five-course menus give you the opportunity to dine on local, organic cuisine that is reflective of the seasons. The constantly evolving menu and innovative cuisine serves inspired sophisticated food with crisp artistic plate presentation.

The cuisine uses farm fresh Certified Naturally Grown and organic produce, organic, wild and natural meats and sustainable seafood. Savor the world's finest wines and enjoy a spectacular view of the Potomac River.

Whether the vision is simple or exotic it is brought to the table. Every course is mixed with flavors that harmonize and balance, exciting your palate with an element of surprise."



**Green Statement:** "The Restaurant at Patowmack Farm grew from our love for good healthful food, the farming lifestyle and nature. Since 1986, we have farmed our land using sustainable, "beyond organic" methods without chemical fertilizers, pesticides and herbicides. Previously Certified Organic, due to cost restrictions, we are currently a registered and active participant in the Certified Naturally Grown program.

We have always had a commitment to an agriculture, which strives for a balance with nature. We have composted, recycled, used non-toxic products and had a commitment to "green" practices long before "green" became at the forefront. We believe that creating a living environment where the individual parts add up to a harmonious whole – a place where nature takes care of the details is of utmost importance.

Therefore, it only made sense to carry our mission "Sustaining the Environment" while developing a strong family owned business to our *farm to table* endeavor. Our commitment to sustainable environmental practices was at the forefront when we designed and built *The Restaurant at Patowmack Farm*."

### CORE ACTIVITIES for Restaurants

☑ This symbol indicates a required activity for Virginia Green Lodging facilities. Participants self-certify that they activities are in place and they provide additional specifics on other activities. Visitors to **The Restaurant at Patowmack Farm** can expect the following practices:

☒ **Recycling and Waste Reduction.** Virginia Green Restaurant must recycle Glass Bottles and are highly encouraged to maintain a comprehensive recycling program. This restaurant pledges that they:

- **Recycle:** Glass, aluminum cans, steel cans, food waste (composting), grease, plastic, office paper, newspaper, cardboard, packing supplies, fluorescent lamps, batteries, electronic equipment
- use disposable containers made from recycled materials, and/or compostable materials
- use non-bleached napkins and coffee filters
- compost waste food and other compostables
- have an effective food inventory control system that minimizes wastes
- purchase locally-grown produce and other foods whenever possible
- purchase organic and sustainably grown foods
- purchase recycled content paper towels and toilet paper
- use menus and table placards as opportunities to communicate green activities such as printing menus on recycled content paper with soy based inks
- use electronic correspondence and billing
- use "Green" Cleaners ([www.greenseal.org](http://www.greenseal.org)) that are dispensed in bulk
- purchase building materials that are re-used or from sustainable sources
- use latex paints
- have a preventative maintenance schedule of all appliances, HVAC systems, plumbing, and vehicles
- use less toxic materials

☒ **Styrofoam/Disposables Minimization.** Participants are encouraged to minimize use of all disposables and eliminate the use of Styrofoam products for take-out and left-overs. This restaurant pledges that they:

- use disposable containers made from recycled content materials that are compostable and/or recyclable

☒ **Grease Recycling.** The facility must collect and recycle grease or use a grease filtering company to greatly reduce grease waste (and cost). This restaurant pledges that they:

- store grease to be picked up by a rendering company
- periodically pump grease traps

☒ **Water Conservation.** The facility must have a plan for conserving water that should consider plumbing modifications and landscaping. This restaurant pledges that they:

- track overall water usage and wastewater
- use low flow toilets
- have high-efficiency dishwashers
- have a preventative maintenance plan to fix drips and leaks
- discourage water-based cleanup (sweeping first)
- have an effective stormwater management plan including the minimization of impervious areas (paving, concrete, etc)
- use cisterns, rain barrels, and/ or drip-line irrigation
- maintain vegetative buffers around streams and ponds



☒ **Energy Conservation.** The facility must have a plan in place that encourages replacement of lighting and equipment to energy-efficient alternatives. This restaurant pledges that they:

- track overall energy bills
- use natural lighting
- use compact fluorescent light bulbs in all rooms and in canned lighting
- use high efficiency fluorescent ballasts and lamps (T5s and T8s)
- have a preventative maintenance plan for HVAC system
- use ceiling fans
- have thermal-rated windows and insulation

- have individual thermostats for each room/area
  - have solar panels
  - purchase EnergyStar-rated computers, copiers, and appliances
  - use directional (downward-facing) lighting in parking areas and other outdoor areas
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For more information on **The Restaurant at Patowmack Farm**, see [www.patowmackfarm.com](http://www.patowmackfarm.com) or contact Beverly Morton Billand at [info@patowmackfarm.com](mailto:info@patowmackfarm.com).

For more information on **Virginia Green** program, see [www.deq.virginia.gov/p2/viriniagreen](http://www.deq.virginia.gov/p2/viriniagreen) or [www.viriniagreentravel.org](http://www.viriniagreentravel.org).



Virginia Green is supported through a partnership between the Virginia Department of Environmental Quality, the Virginia Hospitality & Travel Association, and the Virginia Tourism Corporation.

